

THIS IS THE PROPER WAY TO SET A DINNER TABLE.

The Way the Plate, Finger Bowl, Dolly and After Dinner Coffee Cup Should Lie for One Cover as Dessert Is Begun.

(FROM A PHOTOGRAPH TAKEN SPECIALLY FOR THE JOURNAL.)



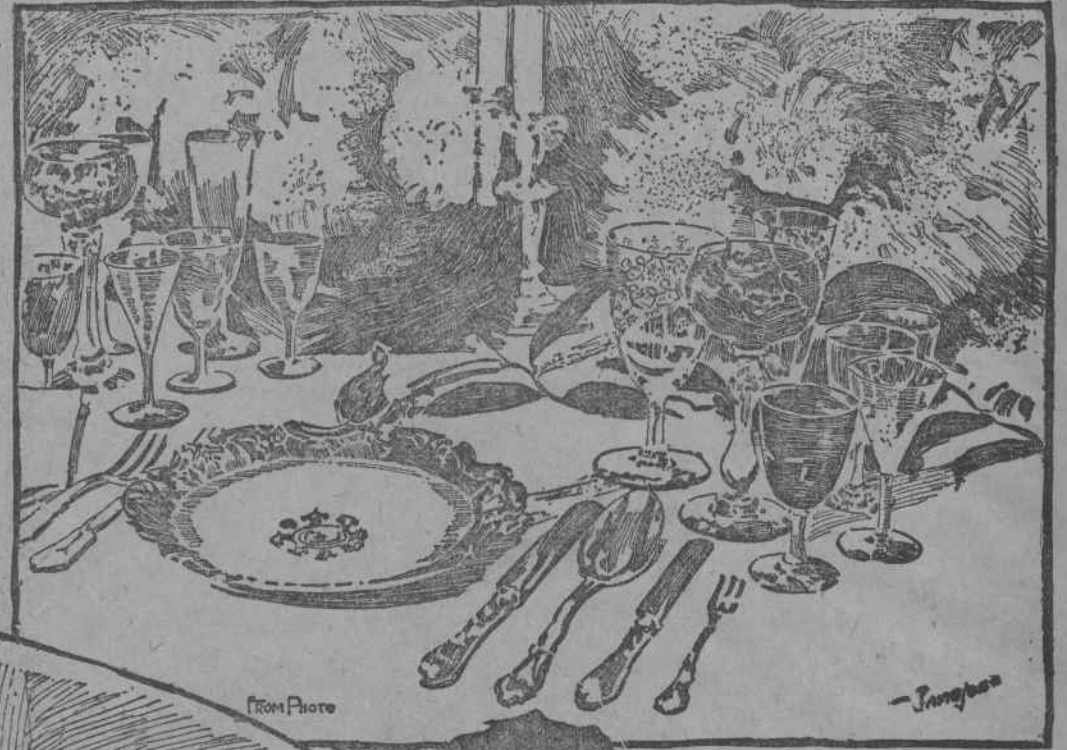
From Photo

Photographically

Described by a Table Specially Prepared for the Journal at the Waldorf, Just as It Is Laid for Mr. Astor and Mrs. Bradley Martin.

The Way the Glasses, Knives, Forks and Spoons Should Be Placed for One Cover When Dinner Begins.

(FROM A PHOTOGRAPH TAKEN SPECIALLY FOR THE JOURNAL.)



From Photo

NOW that the dinner giving season is here, every hostess is anxious to know the most correct and fashionably proper way of laying the table.

But it is not only the hostess who is oftentimes sore perplexed over the serving of the dinner, but to the guests it is not unfrequently an occasion attended sometimes with real agony of mind.

Just imagine the chagrin a man or woman feels should he or she, in a mistaken moment eat the oysters with the latest designed ice cream fork; the ice cream with the oyster fork. This is by no means an impossibility nowadays, and such a mistake has sent chills down many an unaccustomed person's back.

The possibilities of such mistakes throughout a long and fashionable dinner are almost legion, and in order to avoid them and make yourself, as well as your hostess, feel at ease, the Journal shows its readers a photograph of a dinner table correctly laid in its every appointment, and also in details.

The table shown in the photograph is just the way it is laid when Mr. William Waldorf Astor or Mrs. Bradley Martin entertain there a few friends at a private dinner. Through the kindness of Mr. Boldt, the famous proprietor of the famous Waldorf, the beautiful Astor dining room was thrown open specially for the use of the Journal and its million readers the world over.

The table was laid by a corps of experienced waiters under the personal direction of "Oscar," who, every one knows, is one of the foremost authorities in America on the proper way to set a table.

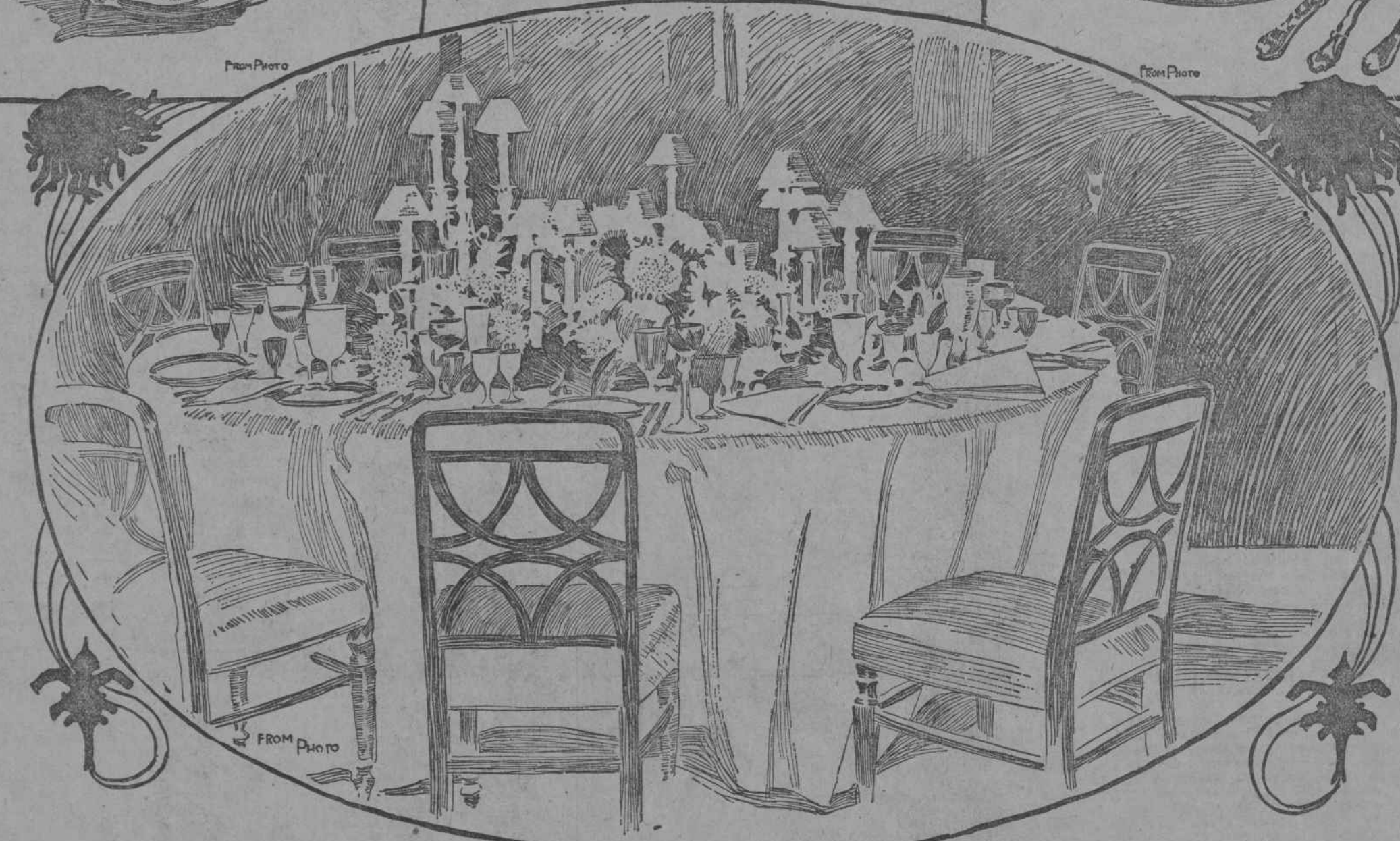
All the best plate and glass and silver was used, and the Waldorf's special florist decorated the table with shaded pink chrysanthemums, according to the very latest fashion.

Here is the picture which was reflected upon the plate of the Journal's camera. Beneath a magnificent chandelier gleaming with myriads of electric lights stood a round table, just large enough to seat ten persons comfortably.

The table was covered with a heavy, white damask cloth, and in the center was a low mound of pale pink chrysanthemums.

There was a gleaming mass of real old silver, rare white and gold china, the glass of fine glasses, and silver candlesticks and candelabra, with faint pink silk shades. And, in addition to all this beauty, the table was correctly laid in its every appointment.

Once upon a time it was not considered correct to have plates upon the table until



FROM PHOTO

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THE DINNER TABLE AT THE WALDORF SHOWING JUST THE WAY IT IS SET WHEN MR. ASTOR GIVES A DINNER THERE.

The guests were seated. Now each cover is provided with a serving plate, which is placed on the table before the guests enter the room. These plates are usually the most costly used throughout the dinner.

At the left of the plate is the napkin, folded plainly, or it may be folded to half cover a dinner roll and put upon the plate.

In the front of the plate is the individual salt, which, of course, varies greatly in shape and design. On the Astor table the individual salt was a miniature gold swan, with a tiny spoon shaped like an oar.

At the right the water goblet and wine glasses are grouped. There should be six wine glasses in ad-

dition to the water goblet. The tinted, red glass for Sauterne. The tiny glass for sherry. The high, conventional Hook glass. The long, slender champagne glass. The smaller claret glass. And the glass for old port.

The forks are always at the left of the

plate, the knives at the right. It must always be remembered that there is a good common-sense reason for the way the different table appointments are placed. For example, the oyster fork is now laid with the knives at the right of the plate, because it is the most convenient and natural place to have it. The oysters are eaten

with the oyster fork held in the right hand; if the oyster fork were placed on the table at the left side it would be most inconvenient to pass it from the left hand across the plate to the right hand. Hence its present position on the dining table.

It is now considered the best form to have but three or four forks on the table

at the beginning of the dinner. In addition to the oyster fork there is the broad fish fork, the meat fork and the entree fork, which are laid on the left side of the plate. On the right side nearest the plate is, first, the meat knife, which is the largest knife of all, measuring usually ten inches. It has a steel blade, silver plated.

Next to this knife is laid the soup spoon. Then comes a smaller knife, known as the entree knife.

And next the oyster fork. The soup spoon must never be held in front of the plate. That fashion has gone by.

With each course after the roast the knives and forks are passed on a tray just before the course is served. The exception to this rule is with the Roman punch. When the punch is served the tiny punch spoon is brought on the table on the saucer upon which the cup rests. But with the game, salad and other courses a knife and fork are passed on a tray to each person just before the course is served.

Few spoons are used throughout a fashionable dinner. The small table spoon, has gone out with the introduction of English fashions. It is no longer used for vegetables or the pudding. Vegetables are served with the meat course on the plate, and are invariably eaten with the fork.

Puddings and all soft sweets are eaten with the big, old-fashioned English dessert spoon.

Ice cream is served with the three-pronged ice cream fork.

The punch spoon and the after-dinner coffee spoon are about the same size.

The newest meat forks are large, measuring seven and a half inches.

The dessert fork, which makes its appearance when dessert is served, is six and a half inches long.

After the dessert, consisting of sweets, has been served, then the fruit, the after-dinner coffee and finger bowls are brought upon the table.

The demi-tasse is put at the right of the fruit plate.

The knife and fork are passed before fruit is served.

The finger bowl, resting upon a dolly, is put at the left of the plate.

The cheese is often served with the salt and is eaten with a fork, unless it is a very hard cheese, then a small place on a bit of toasted cracker is conveyed to the mouth with the fingers.

At all dinners where the English ideas are carried out, butter is never used. If it is used the butter plate stands in front of the serving plate, and is placed upon the table at the beginning of the dinner. The butter knife is then added to the group of knives at the right of the plate.

Anna Held in "La Poupée."

THERE is something strikingly interesting in the doll scene in "La Poupée," at the Lyric, in which Anna Held, the chic, the dazzling, the beautiful, has made her second great American success. It is one of the most brilliant pieces of stagelighting New Yorkers have had the pleasure of looking upon for some time, and is a credit to the versatile Hammerstein, whose omniscient eyes are on all his different attractions at one and the same time.

The suddenness with which the doll scene bursts upon the audience adds to its attractiveness, and gives it the effect of having instantly accomplished its purpose of presenting a palace of puppets, all in motion and alive under the influence and mechanical ingenuity of Hilarius, the inventor, who has breathed life into his dolls and set the inanimate to talking.

When the curtain is about to descend on the first act the workshop of the eccentric Hilarius suddenly becomes alive with falling scenic effects, that noiselessly melt away and disclose myriad figures, dancing, swaying, performing delightful evolutions and executing all the tricks of the toys of all nations. Dolls appear in every nook and corner, bright lights flash and glint among the multi-colored silks, pillars and columns, and peopled pedestals begin to revolve and the chorus glides from wing to wing in rhythmic movement.

Dolls, dolls, dolls!

They seem to stand out from the footlights to the flies, nodding, beckoning and talking to the audience. The whole scene gives one the impression that the stage end of the Lyric is alive with hundreds of these half puppets—half people.

Vigorous applause sends the curtain up nightly from two to three times when the "doll scene," with all its gorgeous array of color and figures, is flashed upon New York.



ANNA HELD'S FAMOUS DOLL SCENE AT THE END OF THE SECOND ACT OF "LA POUPÉE" AT THE LYRIC THEATRE.

Lamp Post Restaurants.

AN English dreamer, in the earliest days of coin in the slot cranes, conceived the idea of utilizing the waste heat of the London street lamps to the heating of water, which should be sold by automatic device for a small sum per gallon. The comic papers thought this "invention" a good thing for their business and poked all manner of fun at it. Yet the undaunted inventor succeeded in interesting capital, with the result that the "Pilot Hot Water Syndicate" was formed, and one of the features of the Crystal Palace exhibition of this year is an exhibition of its device for not only converting every lamp post in the city into a hot water hydrant, but also to furnish the public at all hours cups of tea, coffee, cocoa or beef tea piping hot at the nominal price of three halfpence per cup.

The automatic hot water and refreshment machines take the form of a lamp post larger than those in general use.

The automatic slot machine is of the usual type, and is connected with a lever working the tap, and this cannot be depressed excepting while the coin is in the slot.

In connection with this apparatus is another slot machine supplied with small cardboard cases containing tea, coffee, cocoa, each with an allowance of condensed milk, and beef juice, and these packets are obtained just as is the case with sweets or other slot machine wares. The method by which these commodities are packed is novel and extremely ingenious.

The tea, for instance, is contained in a muslin bag neatly made and drawn tight with thread, while by its side in the case lies a roll of vegetable parchment, with a cork at either end, containing just sufficient condensed milk to mix with the tea.

Coffee is similarly adjusted, while in the case of cocoa the powder is ready worked into a paste with condensed milk. To provide for the consumption of the wares thus sold a plated cup is chained to the lamp-post, the process to be followed thus being to first purchase the tea or coffee, which costs a penny, then to drop a half-penny in the hot water apparatus slot, and having washed the cup out, to place the ingredients in the cup, turn on the water, drink the beverage, and continue on one's way refreshed.